

Torrance Herald

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OFFICIAL PAPER OF THE CITY OF TORRANCE
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Councilmen To Attend Discussion
On County Government Problems

Several members of the city council are expected to attend a county-wide public meeting at 8 p. m., July 23, at the Breakers Hotel, Long Beach, for the purpose of hearing the discussion of the problems of government in Los Angeles county by the Los Angeles County Citizens committee.

L. A. CHAMBER GROUP TO BE HERE MONDAY

The Los Angeles Chamber of Commerce, composed of the 50 or 60 active members of the industrial committee of that organization, will be guests of the Manufacturers' committee of the Torrance Chamber of Commerce next Monday.

The Los Angeles group will be greeted at a luncheon to be held at 12:15 p. m. at Earl's Cafe. Afterwards the two committees, the city council and the directors of the local chamber will make an inspection trip through the Columbia Steel Company's plant.

High Cost is Cited
The great deal of discussion has taken place in the county for a number of years on the problems of county government. Many plans have been talked of, but so far as is known, no definite proposal has been made to change the form of county government since the present charter was adopted and became effective on June 2, 1912.

The committee is composed of all members of the forty-four cities; the presidents of the Chambers of Commerce in the incorporated towns and of those districts comprising within the corporate limits of Los Angeles city, plus one or more citizens from each city, town and community in the county.

Lomita Couple To Marry Saturday

LOMITA.—Miss Edna Eileen Basse and Howard Owens will be married Saturday, July 13, by Justice of the Peace S. D. Patterson, at his home on Weston street.

The bride will be attended by Miss Marjorie Miller and Albert Owens, brother of the groom, will be best man.

Miss Basse has lived at the home of her aunt, Mrs. J. A. Smith of Narbonne avenue, for several years, and is a graduate of Narbonne high school.

The groom is a son of Mrs. Hanna Owens of Narbonne avenue, who will entertain at a bridal dinner Saturday evening.

Invited guests are Mr. and Mrs. Arthur Owens, Mr. and Mrs. Albert Owens, Mrs. N. S. Cline, Mrs. J. A. Smith, Mr. and Mrs. S. D. Patterson, Miss Lucy Owens, Miss Marjorie Miller and Alvin Thorpe.

Mrs. W. V. Bradford and Miss Eulah Bradford of Ontario are houseguests this week of Mr. and Mrs. H. S. Frowntetter of Elgin street.

News of Lomita

Royal Neighbors Hold "Friendship Night" at Temple

Visiting Officers Occupy Chairs During Ritual

LOMITA.—"Friendship night" was observed last evening by Delnora camp, Royal Neighbors, at Odd Fellows temple.

Following the opening ritual by Delnora officers, the chairs were occupied by the respective officers of visiting camps as follows:

Oracle, Bellflower; vice oracle, Espinosa; past oracle, Long Beach; chancellor, Redondo Beach; recorder, Redondo Beach; receiver, Wilmington; marshal, Delnora; assistant marshal, Torrance; musician, San Pedro; truth, Delnora; courage, Sealife; modesty, Sealife; wisdom, Sealife; Lomita; endurance, Wilmington; inner sentinel, Torrance; outer sentinel, Bellflower, and flag bearer, San Pedro.

The visiting officers and other distinguished visitors were introduced by an escort team, the members of which were Donald Crane, Alta McKinley, Eileen Paige, Pauline Metzler, Maud Straight, Myrtle Chamberlain, Pearl Thrapp, and Ruth Morris.

Japanese School To Be Dedicated By Program Sat.

Former Athletic Star Is Director of Classes Twice a Week

LOMITA.—With appropriate exercises, the new Japanese school building at Arizona and Eschelman streets, will be dedicated Saturday afternoon, July 13.

The school was opened last October by Henry Marumoto, Narbonne star athlete, who graduated from the University of California, is enjoying a two weeks stay at Huntington Beach.

Dinner guests Friday of Mr. and Mrs. Vic Witrook of Allene street were Mr. and Mrs. F. Farquhar.

Miss Faye Wolfe was a recent guest of her sister, Mrs. Elmer Sonds, of Los Angeles.

Mr. and Mrs. Harry Hamilton of Chemists' Washington, were guests last week at the home of "Betty" and Mrs. V. March of Star street.

Mr. and Mrs. Hamilton are spending the summer at Long Beach.

Bobby, twin son of Mr. and Mrs. C. G. Maxmiller, of Stage street, is spending this week at Santa Barbara, where he will spend this week-end at Balboa.

Mr. and Mrs. T. C. Erickson of Cypress street and their guests, Mr. and Mrs. Floyd Shade of Redondo, were guests Sunday of Mrs. Erickson's mother, and Mrs. Shade's grandmother, Mrs. Emma Meredith, of Los Angeles.

Art Alberts of Los Angeles was a week-end guest of Emmet Bright of Wood street. The young couple were entertained at dinner Sunday evening by Mr. and Mrs. John Gregory of Redondo Beach.

Sunday guests at the J. A. Paddock home on Narbonne avenue were Mr. and Mrs. David Groover and Mrs. John J. Paddock of Los Angeles.

Mr. and Mrs. H. Emil Heape of Narbonne avenue camped at Brighton Beach over the week-end.

Mr. and Mrs. John Bergstrom and family of Pennsylvania avenue left this week for a vacation in the northern part of the state.

Mrs. Ward and family have moved from Wilmington into the duplex at 119 Narbonne avenue.

Mrs. Charles Gregory of Cypress street is recovering from a week's illness.

Mrs. Alice Duolos, Miss Genevieve and Marie Duolos of Star street are enjoying a vacation at Yosemite and Cambria Pines.

Mrs. J. B. French of Star street spent Thursday and Friday of last week with Mrs. Susie Krebs of San Pedro.

Mrs. J. P. Christian, Mrs. Bertha Wilcox and Miss Eva May Wilcox were guests Friday evening of Mr. and Mrs. Charles J. Johnson of Los Angeles.

Mrs. E. Round of El Prado, Texas, is a houseguest of Mr. and Mrs. Ed Sidebotham of South Narbonne avenue.

Mrs. H. A. Blume of Brawley is a houseguest this week of Mr. and Mrs. Frank Sharuk of Star street.

LOMITA Briefs

Mrs. George Maxmiller of Los Angeles spent from Thursday until Monday at the home of her son, C. G. Maxmiller, of Stage street.

The Fred Bunge and D. Nauty families are spending their vacation in camp at Brighton Beach.

W. C. Bright of Woodard street was a business visitor in Edwanda this week.

Mrs. R. M. Jones of Sun street is home from the Torrance hospital greatly improved in health.

Barney Rieff of Poppy street and Donald and Clark Walker of Narbonne avenue are camping at Mammoth Lake until school opens in September.

Mrs. Mary Perkins of Torrance, Mrs. L. Luck Mrs. Jack Nielson and Mrs. L. C. Luck were guests yesterday of Mrs. C. E. Chase of Flower street, at the Chase cabin in Tujunga canyon.

Mrs. F. P. Powers and daughter, Betty Lou, were dinner guests at the home of Mr. and Mrs. A. E. Cook of Allene street.

Mrs. Bertha Wilcox, Miss Eva May and Warner Wilcox of Flower street, and their houseguest, Mrs. Cora Robinson, spent the week-end at the Jilison cottage at Manhattan Beach.

Mr. and Mrs. H. H. Lamport of Weston street entertained at dinner Friday evening. Their guests were Mr. and Mrs. Fletcher A. Payne of Wabash, Indiana, who are spending the summer at Long Beach.

Captain Frank Laski is back on the job at the fire station after two weeks vacation. Carl Schütz, of the department, with his family, is enjoying a two weeks stay at Huntington Beach.

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WEDDING OF LOMITA PAIR AT COMPTON

Miss Anita Meers Will Be Come Bride; Many Guests Invited

LOMITA.—Miss Anita Meers will become the bride of Robert Houghtaling of Los Angeles tonight at 8 o'clock. The wedding will take place at the home of the bride's uncle, D. H. Burden, 321 South Polinista avenue, Compton.

A wide, beautifully draped window, banked on each side with potted plants and cut flowers will form the improvised altar at which Rev. Harold E. Ingersoll, pastor of the Community Presbyterian church, will read the marriage ceremony.

The bride will wear a gown of white satin with veil and orange blossoms, and carry white roses and lilies of the valley. The bridesmaids, Miss E. Ingersoll, Gertrude Burdette, and Miss Florence Carpenter of Compton, will be attired in pink chiffon, with bouquets of pink sweet peas and daphniums.

The matron of honor, Mrs. D. H. Burden, will wear blue chiffon and carry pink roses. The flower girl will be attired in pink.

John Houghtaling, brother of the groom, will act as best man. The bride will approach the altar on the arm of her father, Clarence H. Meers, to the strains of "The Wedding March," rendered by Miss Helen Pitney, violinist of Redondo Beach, and Miss Virginia Sewell, pianist of Compton. Miss Sewell will sing "Love You Truly" and "O Promise Me" with Miss Ruth Wesley of Compton at the piano.

The bride's father, Mr. and Mrs. Clarence H. Meers, 2583 Weston street, who have been Lomita residents for several years, and a member of the well-known Burden family, Compton pioneers. She was a member of the Narbonne chapter of 1922.

The groom is a son of Mr. and Mrs. Frank Houghtaling, 618 West 16th street, Los Angeles. He is employed with the Union Pacific in Los Angeles, where the young couple will make their home, following a brief honeymoon trip to Sacramento.

A reception will follow the ceremony tonight, at which the following relatives and intimate friends will be present: Mr. and Mrs. Leroy Wilson, Mrs. Harold Ingersoll, Mrs. Mary Ingersoll, Mrs. Charles and Ed Meers of Lomita, Eustace Louis of Torrance, Howard Gilman of Gardena, Mr. and Mrs. D. H. Burden and family, Mr. and Mrs. James Burden and family, Mr. and Mrs. Fred Rial, Mr. and Mrs. J. H. Wesley, Mr. and Mrs. Floyd Griffith, Mr. and Mrs. George Cochran, Mrs. Essie Truman, Fern Burden of Compton, Mr. and Mrs. Frank Houghtaling, Mr. and Mrs. J. F. Houghtaling, Mr. and Mrs. G. Houghtaling, Mrs. Margaret Elliot and family, Mr. and Mrs. Lawrence Shale, Mr. and Mrs. Wayne Mattson, Mr. and Mrs. Busie, Mr. and Mrs. Coe, Mr. and Mrs. Lookbaugh, Mr. and Mrs. Hayes, Mr. and Mrs. Starr, Mrs. Mad Payne, Miss Doris Cooley, Miss Amelia Preis, A. C. Shuman, Mr. Dick Los Houghtaling, George Fletcher, Max Houghtaling of Los Angeles, Mr. and Mrs. Thomas O'Neill, Beverly Hills; George Fries, Hollywood, and Miss Helen Meriwether of Catalina.

Survivors are the widow, Mrs. Lena Houghtaling; two daughters, Georgia, 19, and Ione, 7; one son, Matthew, 4; father, D. H. Houghtaling of Lyford, Texas, at present in Massachusetts; four sisters and two brothers in Lyford, Texas.

Two field missionaries of the Church of the Latter Day Saints rendered "O My Father" at the services. Three other veterans were laid to rest as they were sounded at the close of the military service.

Mrs. Houghtaling, who with her children, has been in the northern part of the state for several months for the benefit of their health, will remain here for sometime as the guest of her sister, Mrs. Jesse L. Johnson, 2224 Acacia street.

Foreign War Vets To Be Feted Monday

LOMITA.—Members of Harbor camp, San Pedro, and Lomita camp No. 1622, Veterans of Foreign Wars, will be guests of the Lomita Auxiliary at a social meeting Monday evening in Scout hall on Weston street.

The program for the evening is being arranged by Mrs. Arthur Shuckeloff, assisted by Mrs. R. E. Leslie, Mrs. Herman Forsyth, Mrs. L. M. McClary and Mrs. T. G. Erickson.

WEDDERS HONOR COUPLE'S TENTH ANNIVERSARY

LOMITA.—Mr. and Mrs. W. K. Weber, 1531 Oak street, entertained at dinner Saturday evening in honor of the 10th wedding anniversary of Mr. and Mrs. John Palmer of Los Angeles.

Places were marked for Mr. and Mrs. Palmer, Miss Alice Parsons of Boston, Mass., Mr. and Mrs. F. A. Parsons of Poppy street, Jack Weber and Mr. and Mrs. Weber.

BIRTHDAY PARTY HELD FOR ALICE JOHNSON

LOMITA.—The eleventh birthday of Alice Johnson was the occasion of a party Friday, at the home of her parents, Mr. and Mrs. John Johnson, 1537 Oak street.

Young guests were Evelyn Ducharme, Erna Hansen, Gladys Olsen, Aileen White, Edna Johnson, Dixie Johnson, and Fred Bolon, treasurer.

Hostesses were Mrs. Albert Johnson, Norma Johnson, Lillian Thompson, Evelyn Ducharme, and Ingrid Johnson.

GIRL, AGE 6, HAS NARROW ESCAPE HERE

Sister Slightly Hurt When Parked Car is Struck

LOMITA.—Several stitches were required to close the gash that just missed the eyeball of Kurika Wada, aged 6, when the Dodge sedan in which she was seated with her sister, Ichiego, aged 8, was struck by a heavy roadster driven by J. O. Dugan, 164 Brooks avenue, Venice. The older girl suffered slight injury to her back.

The Wada car, according to the report of S. Wada, was parked five feet off the boulevard on Narbonne avenue, opposite George street.

In his report to local officers, Dugan stated that an approaching car did not give him sufficient clearance.

Mrs. Gifford Is Honored at Party

LOMITA.—Mrs. Bethel Gifford of 254th street, entertained at a delightful party last Saturday evening in honor of her birthday.

The hostess received many beautiful gifts from the following guests: Mr. and Mrs. C. R. By of Los Angeles; Mr. and Mrs. A. Camp, Miss Ellen Alexander of Pasadena; Miss Lydia Miller of Portland, Oregon; Mr. and Mrs. Fred Bunge; Mr. and Mrs. J. L. Crawford, Mr. and Mrs. Ronau Warmuth, Mr. and Mrs. Robert McCartney, Mr. and Mrs. Claude R. Thistle, Mr. and Mrs. E. G. Groscup, Mr. and Mrs. W. H. Alexander, Mr. and Mrs. Edward Henrietta, Mr. and Mrs. Tony Bertolito, Mr. and Mrs. Jack Le Grone, Mr. and Mrs. Jack Finn, Miss Helen Thistle, Miss Zora Crawford and Melborn Reese.

Shower Honors Betrothed Couple

LOMITA.—Mrs. Arthur Owens and Mrs. Stanley Booth were co-hostesses at a surprise shower held at the Owens' home at 1550 27th street, honoring Miss Edna Basse and Howard Owens, who are to marry Saturday.

Guests were Mr. and Mrs. Albert Owens, Mr. and Mrs. Smalkowski, Mrs. Hanna M. Owens, Mrs. Adelle Boyer, Mr. and Mrs. Stanley Booth, Mr. and Mrs. S. D. Patterson, Mrs. Faeze, Miss Cordelia Crawford, Miss Lucy Owens, Stanley Booth, and Alex MacPhail.

ELSIE MAY TAPPIN HAS BIRTHDAY PARTY

LOMITA.—Little Miss Elsie May Tappin was hostess at a party Saturday in honor of her 5th birthday.

Young guests were Barbara Jean Tappin, William J. Tappin, Phillip, Jr., Ralph Owens and Carol Lewis.

Funeral of Geo. L. Houghton Held Wednesday

LOMITA.—Funeral services were held at Sawtelle Wednesday morning for George L. Houghton. Death ended an illness of two and a half years, during twenty-seven months of which Mr. Houghton was a patient at the Veterans' hospital at Sawtelle.

Born in Montour, Iowa, in 1874, Mr. Houghton came to Lomita eleven years ago from California, Nevada, and settled at 2305 Acacia street.

Survivors are the Spanish-American war, he was twice honorably discharged from the service. Mr. Houghton had been an Odd Fellow for 25 years, and until his death was a member of Triple City lodge here, members of which attended the funeral.

Survivors are the widow, Mrs. Lena Houghtaling; two daughters, Georgia, 19, and Ione, 7; one son, Matthew, 4; father, D. H. Houghtaling of Lyford, Texas, at present in Massachusetts; four sisters and two brothers in Lyford, Texas.

Two field missionaries of the Church of the Latter Day Saints rendered "O My Father" at the services. Three other veterans were laid to rest as they were sounded at the close of the military service.

Mrs. Houghtaling, who with her children, has been in the northern part of the state for several months for the benefit of their health, will remain here for sometime as the guest of her sister, Mrs. Jesse L. Johnson, 2224 Acacia street.

Triple City Lodge Holds Installation

LOMITA.—At open ceremonies, Tuesday night, District Deputy Grand J. Smith Lampton, of Compton, seated the following new officers of Triple City Lodge, No. 323, I.O.O.F., George Woodward, Jr., noble grand; William Haslam, vice grand; M. P. Bichey, recording secretary; Carl Ross, financial secretary, and Fred Bolon, treasurer.

The installation was assisted by District Deputy Grand Marshal Irl Loomis; drill captain L. N. Silvis, and C. N. Brown, W. J. Harlan, S. P. Irwin, J. S. Irwin, Oscar Freytag and Carson Lane, all of Compton.

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Cold Dishes For Hot Days

By JOSEPH BOGGIA, Chef The Plaza Hotel, New York City

When the dog days are upon us, and our appetites must be tempted with a special appeal if there are to respond with their wonted vigor, nothing is more appropriate than a cold main dish for either the noon or evening meal.

Carefully prepared with proper use of seasonings, and thoroughly chilled before serving, jellied dishes will do the trick. The more prominent place they are rapidly being given on the summer menu. Meat, seafoods or vegetables may constitute the chief ingredient, or we may decide upon a combination of the last with either of the other two.

Tongues in Aspic—Wash and scrub a beef tongue in salted water and boil until tender. Remove skin and place the tongue in a saucepan. Add two onions, one stalk of celery, four cloves, and salt and pepper. Cover with liquor in which tongue was boiled. Add one blade of mace, one bunch of thyme, one bunch of parsley and one teaspoon

of sugar. Simmer for two hours. Remove tongue. For each pint of liquor add one tablespoon of gelatin that has been soaked in cold water. Stir for two minutes over very low flame. Strain and pour over tongue. Chill thoroughly, garnish with watercress, and serve.

Fish in Jelly—Bring to a boil in a saucepan the following mixture: one cup thick tomato puree, one cup water, one-fourth cup vinegar, one-half teaspoon salt, one-fourth teaspoon pepper, one tablespoon sugar, one-half teaspoon mace, and one bay leaf. Simmer for ten minutes. Add one and a half tablespoons gelatin soaked for five minutes in one-fourth cup cold water. Remove immediately from fire. Let gelatin dissolve. Then strain mixture and cool. Have ready one cup cooked peas, one-half cup chopped celery, and one green pepper, seeded and chopped fine. Cover bottom of cold, wet ring mold with a layer of peas. Then one of the celery and green pepper. Cover with the thickened gelatin mixture, and continue in this order until all ingredients are used. Chill two hours before serving. When ready to serve turn out of mold. Slice two cups lettuce, cold cooked or canned fish, well broken up and mixed with three-fourths cup salad dressing. Sprinkle with finely chopped parsley.

Recipes

foods that produce and sustain the necessary energy. The stimulating qualities of coffee help to straighten out such deficiencies in the summer diet and, in addition, coffee has a tonic effect on the nerves, which sometimes show a tendency to get frayed out in hot weather.

CHILLY DISHES IN VOGUE

The hotter the day the more delicious does a cold dish taste—be it sponge, salad, fruit punch or ice cream. Here are two particularly timely recipes that you will find very easy to follow, and the results very delicious.

Pineapple Orange Sponge
1 package orange flavored gelatin
1 cup boiling water
1 cup pineapple juice and cold water
1 cup shredded pineapple, drained
Dissolve gelatin in boiling water. Add pineapple juice and cold water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in pineapple. Turn into mold. Chill until firm. Unmold. Serves eight.

Cucumber Salad Refresh (Salad or relish)
1 package lemon flavored gelatin
1 cup boiling water
1/2 cup cold water, vinegar
1/2 teaspoon salt
1/2 teaspoon pepper
Green coloring, if desired
2 cups cucumber, chopped and drained
1 onion, finely chopped
Dissolve gelatin in boiling water. Add cold water, vinegar, salt, pepper and enough green coloring to make mixture a delicate green. Chill. When slightly thickened add cucumber and onion. Turn into individual molds. Chill until firm. Unmold. Serve as salad, garnished with mayonnaise, or as relish for fish. Makes 12 half-molds or 4 full molds.

ORANGE SHERBERT
2 quart milk
2 cups sugar
6 oranges
2 tablespoons cold water
Warm the milk to lukewarm, not hot. Add sugar. Dissolve tablets in cold water, add to milk mixture, stir quickly a few seconds and pour immediately into freezer can. Let stand in warm room until firm—about ten minutes. Then insert freezer can into freezer, pack with ice and salt, freeze to a thick mush; add juice and grated rind of oranges and finish freezing.

CHOCOLATE PIE
2 sq. bitter chocolate
1/2 cup sugar
1/4 cup flour
1/2 teaspoon salt
1 cup boiling water
1 cup evaporated milk
1 egg yolks
1 tablespoon butter
1/2 teaspoon vanilla
Baked pastry shell
Melt chocolate over hot water. Add sugar that has been thoroughly mixed with flour and salt. Blend well. Add boiling water and milk. Cook in a double-boiler 45 minutes, stirring occasionally. Pour chocolate mixture gradually over well-beaten egg yolks, beating vigorously to prevent curdling. Return to double boiler and cook 2 minutes longer. Add butter and flavoring, cool slightly, and pour into cold baked pastry shell. Cover with meringue and brown to the preferred color in a slow oven.

ICED COFFEE
Iced coffee was not the hecal of the gods of Olympus, for in those days there was no coffee and no ice, even for the gods. But things are different now, and the plain ordinary mortal may drink as much as he likes of a warm-weather beverage that probably would have evoked a roar of from the ancient divinities of Greece.

Iced coffee won its initial popularity purely because of its delicious, refreshing taste, but since it was first introduced to thirsty Americans many other of its good points have come to light.

In the first place, it is easily made—an excellent thing to remember when you want a cooling beverage quickly. Secondly, it costs very little, which is something worth considering in view of the vast amounts of cold drinks that are consumed in this country every summer. And, thirdly, it is stimulating. In the summer most people eat much less than in winter, and they are apt, for that reason not to get enough of those

ATTRACTIVE MEXICAN DISHES
The Sonoras and Sonoritas across our southern border, where it is marked for granted that every individual and every woman has been trained to be a good cook, have learned how to prepare some of the most appetizing dishes imaginable. One of the cooking secrets that accounts for the subtle flavor of many of their meats and vegetables is the use of sugar—not enough to actually sweeten, but sufficient to bring out and blend the full flavor of the other ingredients used in the dish. Here are two delicious dishes that should be tried by women in the north.

Chicken in the style of Sonoras
Cut a 3 1/2 lb. frying-size chicken in quarters and fry in olive oil with 1/4 cup finely chopped onion and raw white potatoes cut in dice. Cook until the meat of the chicken is white. Add 1/2 teaspoon sugar, 1/2 teaspoon chopped parsley, 1 fabric spoon chopped green pepper and 1/2 cup hot water. Season with salt and pepper to taste and cook very gently until the chicken and potatoes are thoroughly done.

Citric Squash
1 tender squash
1 tablespoon butter
2 roasting ears of corn
1 teaspoon sugar
Salt and pepper
Peel the squash and cut into cubes. Fry until tender in the butter, stirring frequently. Add the seasonings and the sweet corn cut from the cob. Have about a quart of as much corn as squash. Continue cooking until the corn is soft.

GRASS FIRE
LOMITA.—A fire started by brush brush away from the old pump-house on Oak street got out of control Tuesday, and burned to the top of the hill before being extinguished by the local department.

"THAT LITTLE GAME" --- A Late Arrival



ONE OF THE "REGULARS" IS VERY LATE

"VOLUNTEER FILLS OUT PARTY."

"SAY, WHO ASKED THIS PITCH CHUMBER TO TAKE MY SEAT WHILE I WAS GETTING SHAVED?"

"YOU'RE THE PITCH CHUMBER! EVERYBODY WAS HOME HERE!"

"WHY DIDN'T YOU COME HERE TO GET SHAVED?"

"WHAT? THAT WOLF GET SHAVED? FAT CHANCE! WHEN HE SITS IN THE BARBER."

"WERE GLAD YOU WERE ABSENT. USES A SOFT ONE."